Annual Index—Vol. XXXI, 1954

Author

A

Abu-Nasr, A. M., and Holman, R. T. Highly unsaturated fatty acids.
III. Isolation of methyl eicosapentaenoate, ethyl docosapentaenoate, and ethyl docosahexaenoate from cod liver oil esters by chromatography, **31**:41
—— Potts, W. M., and Holman, R. T. Highly unsaturated fatty acids.
II. Fractionation by urea inclusion compounds, **31**:16
Aggarwal, J. S. See Gupta, S. C.
Anderson, E. T., and McCubbin, K. Solvent extraction of granular cottonseed cake, **31**:475
Andrews, J. T. R. Titrimetric method for total phosphoric anhydride, **31**:192
Arnold, L. K., and Juhl, W. G. Solvent extraction of cottonseed meats, **31**:613
—— Juhl, W. G., and Arvidson, H. C. Jr. Densities and viscosities of trichloroethylene miscellas of cottonseed oil, fish oil, and beef tallow, **31**:393
Arvidson, H. C. Jr. See Arnold, L. K.
Ault, W. C. Inedible fats and fatty acids. History and technological trends, **31**:486
Austin, J. J. Analysis of butylated hydroxyanisole in paper and paperboard, **31**:424

B

Baarson, R. E., and Parks, J. R. The application of fatty chemicals to flotation, **31**:261
Baldwin, A. R. See Sniegowski, M. S.
Ballun, A. T. See Ferlin, H. J., Kapella, G. E., Karabinos, J. V.
—— Schumacher, J. N., Kapella, G. E., and Karabinos, J. V. Comparative detergency of several built polyethenoxy alkanoates, **31**:20
Bartels, G. E. See Kapella, G. E., Karabinos, J. V.
Bates, R. W. Report of the Referee Board, 1953-54, **31**:195
Report of the Smalley committee, 1953-54, **31**:345
Baur, F. J. Acetin fats.
I. Products made of mixed acetin fats, **31**:147
II. Preparation and properties of diacetin fats from some common vegetable oils, **31**:196
Beal, R. E., and Lancaster, E. B. Effect of agitation on selectivity in the hydrogenation of soybean oil, **31**:619
Belter, P. A., Brekke, O. L., Walther, G. F., and Smith, A. K. Flash desolventizing, **31**:401
—— Lancaster, C. R., and Smith, A. K. Aqueous vapor pressure of soybean meal and its fractions, **31**:388
Benca, M. F. See Henick, A. S., Sidwell, C. G.
Berosa, M. Pyrethrum synergists in sesame oil. Sesamolin, a potent synergist, **31**:302
Beuk, J. F. See Kraybill, H. R., Rice, E. E.
Bialek, H. F. See Eagle, E.
Bickford, W. G., Pack, F. C., Castillon, L. E., and Mack, C. H. Antioxidant and antipolymerization properties of gossypol, dianilinogossypol, and related materials, **31**:91
Bistline, R. J. Jr. See Stirton, A. J., Weil, J. K.
Blachly, F. E. See Keith, F. W. Jr.
Bobalek, E. G. See Penoyer, C. E.
Bolley, D. S. See McCormack, R. H.
Boucher, R. E., and Skau, E. L. Phase relations pertaining to the solvent winterization of crude peanut oil in 85-15 acetone-hexane mixture, **31**:268
Brekke, O. L. See Belter, P. A.
Bremer, J. W. See Eagle, E.
Brewster, J. M. Summary of study of economies of cottonseed oil mills, **31**:618
Brice, R. M. See Rheineck, A. E.
Brooker, S. G., and West, W. H. Letter to the editor re Kartha procedure, **31**:115
Brown, E. L. See Weeks, L. E.
Brunson, A. M. See Lofland, H. B.
Buerki, C. R., and Holt, K. E. A modified liquid-liquid extractor for routine oil analysis, **31**:335

C

Carmichael, E. S. Lubricating greases, **31**:593
Castillon, L. E. See Bickford, W. G.
Chamberlin, G. J. Letter to the editor re color committee report, **31**:311
Chang, S. S., and Kummerow, F. A. The relationship between the oxidative polymers of soybean oil and flavor reversion, **31**:324
Chapman, R. A. See Mahon, J. H.
Cooney, P. M. See Evans, C. D.
Cowan, J. C. Polymerization, copolymerization, and isomerization, **31**:529
Crovetto, A. J. See D'Aquin, E. L., Thurber, F. H.
Crowe, J. B. See Diehl, F. L.

D

D'Aquin, E. L., Spadaro, J. J., Graci, A. V. Jr., Eaves, P. H., Molaison, L. J., Knoepfler, N. B., Crovetto, A. J., Gardner, H. K., and Vix, H. L. E. Pilot-plant application of filtration-extraction to soybeans, **31**:606
Davies, D. L. See Eagle, E.
Deacon, B. D., and Wamble, A. C. Vitamin E analytical procedure for cottonseed and its products, **31**:284
Dechary, J. M., Kupperman, R. P., Thurber, F. H., and O'Connor, R. T. The pigments of crude cottonseed oils.
I. The inhibition of color reversion in crude cottonseed oils, **31**:420
Decossas, K. M., Molaison, H. J., and Pollard, E. F. A new batch solvent-extraction pilot plant, **31**:338
Deuel, H. J. Jr. See Melnick, D.
Dieckert, J. W. See Reiser, Raymond
Diehl, F. L., and Crowe, J. B. Detergency measurement using artificially-soiled cloths, **31**:404
Dowe, T. S. See Kraybill, H. R., Matsushima, J.
Dugan, L. R. Jr., Marx, Lotte, Ostby, P., and Wilder, O. H. M. Use of fats in animal feeds (symposium). See Kraybill, H. R., for list of authors participating in all articles.
I. The stabilization of animal fats with antioxidants during rendering, **31**:46
Dunning, J. W. Processing of castor beans, **31**:290
—— and Terstage, R. J. Prepressing of soybeans prior to solvent extraction, **31**:28
Dutton, H. J. See Evans, C. D., Scholfield, C. R.
Dylla, U. See Von Mikusch, J. D.

E

Eagle, E., Bialek, H. F., Davies, D. L., and Bremer, J. W. Detoxification of cottonseed by salts and alkalies, **31**:121
Earhart, K. A. Applications of fatty acids and derivatives in alkyds and other polyester coating resins, **31**:597
Eaves, P. H. See D'Aquin, E. L., Pominski, J.
Englert, R. D. See Willard, C.
Evans, C. D., Cooney, P. M., Scholfield, C. R., and Dutton, H. J. Soybean "Lecithin" and its fractions as metal-inactivating agents, **31**:295
—— Schwab, A. W., and Cooney, P. M. Metal inactivation in edible oils by carboxymethylmercapto succinic acid, **31**:9

F

Farooq, M. O., and Siddiqui, M. S. Chemical investigation of the seed-oil of Leucaena glauca, Benth, **31**:8
Ferlin, H. J. See Karabinos, J. V.
—— Ballun, A. T., and Karabinos, J. V. Tall oil studies.
III. Bactericidal activity of polyethenoxy tallate ozonides. Identification of the active principle, **31**:103
Fertsch, G. R. See Luddy, F. E.
Feuge, R. O. See Gros, A. T.
Formo, M. W. Ester reactions of fatty materials, **31**:548
—— See Shaw, J. N.
Freeman, A. F. See Magne, F. C.
Fulton, N. D., Lutton, E. S., and Wille, R. L. Quick dilatometric method for control and study of plastic fats, **31**:98

G

Gardner, H. K. See D'Aquin, E. L.
Gastrock, E. A. See Pominski, J.
Gerhart, K. R., and Popovac, D. O. Sulfonation with sulfur trioxide, **31**:200
Glynn, E. P. See Hebenstreit, C. O.
Graci, A. V. Jr. See D'Aquin, E. L.
Gray, R. E. See Kraybill, H. R., Rice, E. E.
Gros, A. T., and Feuge, R. O. Consistency of fats plasticized with acetoglycerides, **31**:377
Gupta, S. C., Gupta, S. S., and Aggarwal, J. S. The component acids of kamala oil (Mallotus philippinensis, muell arg.), **31**:287
Gupta, S. S. See Gupta, S. C.

H

Hammond, E. G., and Lundberg, W. O. Molar refraction, molar volume, and refractive index of fatty acid esters and related compounds in the liquid state, **31**:427
Harris, J. C. See Weeks, L. E.
Harris, W. D., and Popat, P. Determination of the phosphorus content of lipids, **31**:124
Harwood, H. J. Nitrogen-containing derivatives of the fatty acids, **31**:559
Hebenstreit, C. O., and Glynn, E. P. A laboratory tool to study the plodding characteristics of soap formulations, **31**:232
Hejna, J. Polarographic determination of titanium in soap, **31**:350
Henick, A. S., Benca, M. F., and Mitchell, J. H. Jr. Estimating carbonyl compounds in rancid fats and foods, **31**:88
Herrlinger, R. Tall oil, **31**:508
Hetchler, J. D. Marine oils. Production, general chemistry, and utilization, **31**:503
Hilditch, T. P. Letter to the editor re Kartha work, **31**:433
Hilfman, L. See Sims, R. J.
Hoffman, H. D. See Schlachter, F. A.
Holleman, R. G. Jr. See Kraybill, H. R., Rice, E. E.
Holman, R. T. See Abu-Nasr, A. M.
Holmes, R. L. See McKinney, R. S.
—— and Pack, F. C. Effect of extended storage on the properties of tung oil, **31**:96
—— Pack, F. C., Minor, J. C., and McKinney, R. S. The characteristics of domestic tung oils, **31**:417
Holt, K. E. See Buerki, C. R.
Hopper, T. H. Report of the seed and meal analysis committee, 1953-54, **31**:376

J

Jacob, K. T. See Ramakrishnan, C. V.
Jones, E. W., and MacLean, M. A. A method of calculating fatty acid composition from ester fractionation analysis, **31**:473
Jordan, E. F. Jr. See Knight, H. B.
Juhl, W. G. See Arnold, L. K.

K

Kadesch, R. G. Dibasic acids, **31**:568
Kapella, G. E. See Ballun, A. T., Karabinos, J. V.
—— Bartels, G. E., Ballun, A. T., and Karabinos, J. V. Tall oil studies.
V. Detergency evaluation of some nonionic derivatives, **31**:392
Karabinos, J. V. See Ballun, A. T., Ferlin, H. J., Kapella, G. E.
—— and Ballun, A. T. Tall oil studies.
II. Decolorization of polyethenoxy tallates with ozone and hydrogen peroxide, **31**:71
IV. Synthesis and comparative detergency of built polyethenoxy sisterols, **31**:136
—— Bartels, G. E., and Kapella, G. E. Comparative detergency of several built polyethenoxy aliphatic ethers, **31**:419
—— and Ferlin, H. J. Bactericidal activity of certain fatty acids, **31**:228
Kartha, A. R. S. Glyceride structure of natural fats.
III. Factors governing the content of fully saturated glycerides, **31**:85
Keith, F. W. Jr., Blachly, F. E., and Sadler, F. S. Impurities in vegetable oil refining soapstock, **31**:298
Kerns, J. R. See Paschke, R. F.
Khan, N. A., Tolberg, W. E., Wheeler, D. H., and Lundberg, W. O. Photochemical oxidation of fatty acid esters with and without chlorophyll. Ultraviolet and infrared studies of products, **31**:460
Kinman, M. L., and Stark, S. M. Jr. Yield and chemical composition of sesame, Sesamum indicum L., as affected by variety and location grown, **31**:104
Knight, H. B., Jordan, E. F. Jr., Koos, R. E., and Swern, Daniel. Reactions of fatty materials with oxygen.
XV. Formation of 9,10-dihydroxystearic acid and cleavage products in the oxidation of oleic acid and methyl oleate in acetic acid, **31**:93
—— Koos, R. E., and Swern, Daniel. New method for hydroxylating long-chain unsaturated fatty acids, esters, alcohols, and hydrocarbons, **31**:1
Knoepfler, N. B. See D'Aquin, E. L., Thurber, F. H.
Knol, H. W., Van Schuppen, D. S., and Veenendaal, Zn. Alipathic woolwax alcohols. A review, **31**:59
Koos, R. E. See Knight, H. B.
Kraybill, H. R. Introduction to symposium, Use of fats in animal feeds, **31**:46
See also participating authors, Beuk, J. F., Dowe, T. W., Dugan, L. R. Jr., Gray, R. E., Holleman, R. G. Jr., Marx, L., Matsushima, J., Mone, P. E., Ostby, P., Rice, E. E., Siedler, A. J., Sunde, M. L., Sweigert, B. S., and Wilder, O. H. M.
—— Use of non-food fats in animal feeds, **31**:538

Annual Index—Vol. XXXI, 1954

Author

A

Abu-Nasr, A. M., and Holman, R. T. Highly unsaturated fatty acids.
III. Isolation of methyl eicosapentaenoate, ethyl docosapentaenoate, and ethyl docosahexaenoate from cod liver oil esters by chromatography, **31**:41
—— Potts, W. M., and Holman, R. T. Highly unsaturated fatty acids.
II. Fractionation by urea inclusion compounds, **31**:16
Aggarwal, J. S. See Gupta, S. C.
Anderson, E. T., and McCubbin, K. Solvent extraction of granular cottonseed cake, **31**:475
Andrews, J. T. R. Titrimetric method for total phosphoric anhydride, **31**:192
Arnold, L. K., and Juhl, W. G. Solvent extraction of cottonseed meats, **31**:613
—— Juhl, W. G., and Arvidson, H. C. Jr. Densities and viscosities of trichloroethylene miscellas of cottonseed oil, fish oil, and beef tallow, **31**:393
Arvidson, H. C. Jr. See Arnold, L. K.
Ault, W. C. Inedible fats and fatty acids. History and technological trends, **31**:486
Austin, J. J. Analysis of butylated hydroxyanisole in paper and paperboard, **31**:424

B

Baarson, R. E., and Parks, J. R. The application of fatty chemicals to flotation, **31**:261
Baldwin, A. R. See Sniegowski, M. S.
Ballun, A. T. See Ferlin, H. J., Kapella, G. E., Karabinos, J. V.
—— Schumacher, J. N., Kapella, G. E., and Karabinos, J. V. Comparative detergency of several built polyethenoxy alkanoates, **31**:20
Bartels, G. E. See Kapella, G. E., Karabinos, J. V.
Bates, R. W. Report of the Referee Board, 1953-54, **31**:195
Report of the Smalley committee, 1953-54, **31**:345
Baur, F. J. Acetin fats.
I. Products made of mixed acetin fats, **31**:147
II. Preparation and properties of diacetin fats from some common vegetable oils, **31**:196
Beal, R. E., and Lancaster, E. B. Effect of agitation on selectivity in the hydrogenation of soybean oil, **31**:619
Belter, P. A., Brekke, O. L., Walther, G. F., and Smith, A. K. Flash desolventizing, **31**:401
—— Lancaster, C. R., and Smith, A. K. Aqueous vapor pressure of soybean meal and its fractions, **31**:388
Benca, M. F. See Henick, A. S., Sidwell, C. G.
Berosa, M. Pyrethrum synergists in sesame oil. Sesamolin, a potent synergist, **31**:302
Beuk, J. F. See Kraybill, H. R., Rice, E. E.
Bialek, H. F. See Eagle, E.
Bickford, W. G., Pack, F. C., Castillon, L. E., and Mack, C. H. Antioxidant and antipolymerization properties of gossypol, dianilinogossypol, and related materials, **31**:91
Bistline, R. J. Jr. See Stirton, A. J., Weil, J. K.
Blachly, F. E. See Keith, F. W. Jr.
Bobalek, E. G. See Penoyer, C. E.
Bolley, D. S. See McCormack, R. H.
Boucher, R. E., and Skau, E. L. Phase relations pertaining to the solvent winterization of crude peanut oil in 85-15 acetone-hexane mixture, **31**:268
Brekke, O. L. See Belter, P. A.
Bremer, J. W. See Eagle, E.
Brewster, J. M. Summary of study of economies of cottonseed oil mills, **31**:618
Brice, R. M. See Rheineck, A. E.
Brooker, S. G., and West, W. H. Letter to the editor re Kartha procedure, **31**:115
Brown, E. L. See Weeks, L. E.
Brunson, A. M. See Lofland, H. B.
Buerki, C. R., and Holt, K. E. A modified liquid-liquid extractor for routine oil analysis, **31**:335

C

Carmichael, E. S. Lubricating greases, **31**:593
Castillon, L. E. See Bickford, W. G.
Chamberlin, G. J. Letter to the editor re color committee report, **31**:311
Chang, S. S., and Kummerow, F. A. The relationship between the oxidative polymers of soybean oil and flavor reversion, **31**:324
Chapman, R. A. See Mahon, J. H.
Cooney, P. M. See Evans, C. D.
Cowan, J. C. Polymerization, copolymerization, and isomerization, **31**:529
Crovetto, A. J. See D'Aquin, E. L., Thurber, F. H.
Crowe, J. B. See Diehl, F. L.

D

D'Aquin, E. L., Spadaro, J. J., Graci, A. V. Jr., Eaves, P. H., Molaison, L. J., Knoepfler, N. B., Crovetto, A. J., Gardner, H. K., and Vix, H. L. E. Pilot-plant application of filtration-extraction to soybeans, **31**:606
Davies, D. L. See Eagle, E.
Deacon, B. D., and Wamble, A. C. Vitamin E analytical procedure for cottonseed and its products, **31**:284
Dechary, J. M., Kupperman, R. P., Thurber, F. H., and O'Connor, R. T. The pigments of crude cottonseed oils.
I. The inhibition of color reversion in crude cottonseed oils, **31**:420
Decossas, K. M., Molaison, H. J., and Pollard, E. F. A new batch solvent-extraction pilot plant, **31**:338
Deuel, H. J. Jr. See Melnick, D.
Dieckert, J. W. See Reiser, Raymond
Diehl, F. L., and Crowe, J. B. Detergency measurement using artificially-soiled cloths, **31**:404
Dowe, T. S. See Kraybill, H. R., Matsushima, J.
Dugan, L. R. Jr., Marx, Lotte, Ostby, P., and Wilder, O. H. M. Use of fats in animal feeds (symposium). See Kraybill, H. R., for list of authors participating in all articles.
I. The stabilization of animal fats with antioxidants during rendering, **31**:46
Dunning, J. W. Processing of castor beans, **31**:290
—— and Terstage, R. J. Prepressing of soybeans prior to solvent extraction, **31**:28
Dutton, H. J. See Evans, C. D., Scholfield, C. R.
Dylla, U. See Von Mikusch, J. D.

E

Eagle, E., Bialek, H. F., Davies, D. L., and Bremer, J. W. Detoxification of cottonseed by salts and alkalies, **31**:121
Earhart, K. A. Applications of fatty acids and derivatives in alkyds and other polyester coating resins, **31**:597
Eaves, P. H. See D'Aquin, E. L., Pominski, J.
Englert, R. D. See Willard, C.
Evans, C. D., Cooney, P. M., Scholfield, C. R., and Dutton, H. J. Soybean "Lecithin" and its fractions as metal-inactivating agents, **31**:295
—— Schwab, A. W., and Cooney, P. M. Metal inactivation in edible oils by carboxymethylmercapto succinic acid, **31**:9

F

Farooq, M. O., and Siddiqui, M. S. Chemical investigation of the seed-oil of Leucaena glauca, Benth, **31**:8
Ferlin, H. J. See Karabinos, J. V.
—— Ballun, A. T., and Karabinos, J. V. Tall oil studies.
III. Bactericidal activity of polyethenoxy tallate ozonides. Identification of the active principle, **31**:103
Fertsch, G. R. See Luddy, F. E.
Feuge, R. O. See Gros, A. T.
Formo, M. W. Ester reactions of fatty materials, **31**:548
—— See Shaw, J. N.
Freeman, A. F. See Magne, F. C.
Fulton, N. D., Lutton, E. S., and Wille, R. L. Quick dilatometric method for control and study of plastic fats, **31**:98

G

Gardner, H. K. See D'Aquin, E. L.
Gastrock, E. A. See Pominski, J.
Gerhart, K. R., and Popovac, D. O. Sulfonation with sulfur trioxide, **31**:200
Glynn, E. P. See Hebenstreit, C. O.
Graci, A. V. Jr. See D'Aquin, E. L.
Gray, R. E. See Kraybill, H. R., Rice, E. E.
Gros, A. T., and Feuge, R. O. Consistency of fats plasticized with acetoglycerides, **31**:377
Gupta, S. C., Gupta, S. S., and Aggarwal, J. S. The component acids of kamala oil (Mallotus philippinensis, muell arg.), **31**:287
Gupta, S. S. See Gupta, S. C.

H

Hammond, E. G., and Lundberg, W. O. Molar refraction, molar volume, and refractive index of fatty acid esters and related compounds in the liquid state, **31**:427
Harris, J. C. See Weeks, L. E.
Harris, W. D., and Popat, P. Determination of the phosphorus content of lipids, **31**:124
Harwood, H. J. Nitrogen-containing derivatives of the fatty acids, **31**:559
Hebenstreit, C. O., and Glynn, E. P. A laboratory tool to study the plodding characteristics of soap formulations, **31**:232
Hejna, J. Polarographic determination of titanium in soap, **31**:350
Henick, A. S., Benca, M. F., and Mitchell, J. H. Jr. Estimating carbonyl compounds in rancid fats and foods, **31**:88
Herrlinger, R. Tall oil, **31**:508
Hetchler, J. D. Marine oils. Production, general chemistry, and utilization, **31**:503
Hilditch, T. P. Letter to the editor re Kartha work, **31**:433
Hilfman, L. See Sims, R. J.
Hoffman, H. D. See Schlachter, F. A.
Holleman, R. G. Jr. See Kraybill, H. R., Rice, E. E.
Holman, R. T. See Abu-Nasr, A. M.
Holmes, R. L. See McKinney, R. S.
—— and Pack, F. C. Effect of extended storage on the properties of tung oil, **31**:96
—— Pack, F. C., Minor, J. C., and McKinney, R. S. The characteristics of domestic tung oils, **31**:417
Holt, K. E. See Buerki, C. R.
Hopper, T. H. Report of the seed and meal analysis committee, 1953-54, **31**:376

J

Jacob, K. T. See Ramakrishnan, C. V.
Jones, E. W., and MacLean, M. A. A method of calculating fatty acid composition from ester fractionation analysis, **31**:473
Jordan, E. F. Jr. See Knight, H. B.
Juhl, W. G. See Arnold, L. K.

K

Kadesch, R. G. Dibasic acids, **31**:568
Kapella, G. E. See Ballun, A. T., Karabinos, J. V.
—— Bartels, G. E., Ballun, A. T., and Karabinos, J. V. Tall oil studies.
V. Detergency evaluation of some nonionic derivatives, **31**:392
Karabinos, J. V. See Ballun, A. T., Ferlin, H. J., Kapella, G. E.
—— and Ballun, A. T. Tall oil studies.
II. Decolorization of polyethenoxy tallates with ozone and hydrogen peroxide, **31**:71
IV. Synthesis and comparative detergency of built polyethenoxy sisterols, **31**:136
—— Bartels, G. E., and Kapella, G. E. Comparative detergency of several built polyethenoxy aliphatic ethers, **31**:419
—— and Ferlin, H. J. Bactericidal activity of certain fatty acids, **31**:228
Kartha, A. R. S. Glyceride structure of natural fats.
III. Factors governing the content of fully saturated glycerides, **31**:85
Keith, F. W. Jr., Blachly, F. E., and Sadler, F. S. Impurities in vegetable oil refining soapstock, **31**:298
Kerns, J. R. See Paschke, R. F.
Khan, N. A., Tolberg, W. E., Wheeler, D. H., and Lundberg, W. O. Photochemical oxidation of fatty acid esters with and without chlorophyll. Ultraviolet and infrared studies of products, **31**:460
Kinman, M. L., and Stark, S. M. Jr. Yield and chemical composition of sesame, Sesamum indicum L., as affected by variety and location grown, **31**:104
Knight, H. B., Jordan, E. F. Jr., Koos, R. E., and Swern, Daniel. Reactions of fatty materials with oxygen.
XV. Formation of 9,10-dihydroxystearic acid and cleavage products in the oxidation of oleic acid and methyl oleate in acetic acid, **31**:93
—— Koos, R. E., and Swern, Daniel. New method for hydroxylating long-chain unsaturated fatty acids, esters, alcohols, and hydrocarbons, **31**:1
Knoepfler, N. B. See D'Aquin, E. L., Thurber, F. H.
Knol, H. W., Van Schuppen, D. S., and Veenendaal, Zn. Alipathic woolwax alcohols. A review, **31**:59
Koos, R. E. See Knight, H. B.
Kraybill, H. R. Introduction to symposium, Use of fats in animal feeds, **31**:46
See also participating authors, Beuk, J. F., Dowe, T. W., Dugan, L. R. Jr., Gray, R. E., Holleman, R. G. Jr., Marx, L., Matsushima, J., Mone, P. E., Ostby, P., Rice, E. E., Siedler, A. J., Sunde, M. L., Sweigert, B. S., and Wilder, O. H. M.
—— Use of non-food fats in animal feeds, **31**:538

Kreig, A. A. Economic trends in fats and oils, 31:489
Krems, I. J. See Sonntag, N. O. V.
Kruty, M., Segur, J. B., and Miner, C. S. Jr. The determination of monoglycerides and glycerin in mixtures, 31:466
Kulkarni, B. S. See Narayan, K. A.
Kummerow, F. A. See Chang, S. S.
Kupperman, R. P. See Dechary, J. M.

L

Lancaster, C. R. See Beiter, P. A.
Lancaster, E. B. See Beal, R. E.
Lawrence, E. A. Hydrolysis methods, 31:542
Licata, F. J. Function of fatty acids in metallic soaps, 31:204
Lofland, H. B., Quackenbush, F. W., and Brunson, A. M. Distribution of fatty acids in corn oil, 31:412
Luddy, F. E., Fertsch, G. R., and Riemenschneider, R. W. Glyceride composition of fats and oils determined by oxidation and crystallization methods, 31:266
Lundberg, W. O. Autoxidation, 31:523
——See Hammond, E. G., Khan, N. A., Privett, O. S.
Lutton, E. S. See Fulton, N. D.

Mc

McCormack, R. H., and Bolley, D. S. Fractionation of castor oil methyl esters by liquid-liquid extraction, 31:408
McCubbin, K. See Anderson, E. T.
McKinney, R. S. See Holmes, R. L.
——and Holmes, R. L. Oil content of tung products by a rapid petroleum naphtha method, 31:172
McLeod, E. D. Textile assistants from fatty acids and their derivatives, 31:587

M

Mack, C. H. See Bickford, W. G.
MacLean, M. A. See Jones, E. W.
Magne, F. C., Skau, E. L., and Freeman, A. F. Solubility of hydrogenated peanut oil in peanut oil, 31:113
Mahon, J. H., and Chapman, R. A. Behavior of antioxidants during the baking and storage of pie crust, 31:108
Martinenghi, G. B. Letter to the editor re coffee oil, 31:352
Marx, Lotte. See Dugan, L. R. Jr., Kraybill, H. R.
Matsushima, J., and Dowe, T. W. Use of fats in animal feeds (symposium). See Kraybill, H. R., for list of authors participating in all articles.
4. Use of animal fats in rations for beef cattle, 31:54
Melnick, D., and Deuel, H. J. Jr. Biological utilization of fatty acid isomers, 31:63
Miner, C. S. Jr. See Kruty, M.
Minor, J. C. See Holmes, R. L.
Mitchell, J. H. Jr. See Henick, A. S., Sidwell, C. G.
Molaison, H. J. See Decossas, K. M.
Molaison, L. J. See D'Aquin, E. L.
Mone, P. E. See Kraybill, H. R., Rice, E. E.
Morris, S. G. See Ricciuti, C.
Muckerheide, V. J. Production of fatty acids. Separation methods, 31:544

N

Narayan, K. A., and Kulkarni, B. S. Nomographs for calculating the fatty acid composition of oils and fats from iodine values and either extinction coefficients or thiocyanogen values, 31:137
Newby, W. Letter to the editor re coconut oil soapstock, 31:434
Nickell, C. See Privett, O. S.

O

O'Connor, R. T. See Dechary, J. M.
Ogg, C. L. See Ricciuti, C.
Oliar, R. D. Several rare and uncatalogued oils of Ecuador, 31:142
Osthy, P. See Dugan, L. R. Jr., Kraybill, H. R.

P

Pack, F. C. See Bickford, W. G., Holmes, R. L.
Parks, J. R. See Baarson, R. E.
Paschke, R. F. See Privett, O. S.
——Kerns, J. R., and Wheeler, D. H. A micromolecular still, 31:5
——and Wheeler, D. H. Inter- and intramolecular polymerization in heat-bodied linseed oil, 31:208
Unsaturated fatty acids of the alga Chlorella, 31:81
Pathak, S. P., and Suwal, P. N. Component fatty acids of marine fish liver oils, 31:332
Penoyer, C. E., von Fischer, W., and Bobalek, E. G. Synthesis of drying oils by thermal splitting of secondary fatty acid esters of castor oil, 31:366
Piskur, M. M. Annual review of literature on fats, oils, and soaps.
I. Report of the Literature Review Committee, 31:176
II. Report of the Literature Review Committee, 31:236
Pohle, W. D., and Tierney, S. E. Determination of small amounts of trimethylene glycol in high gravity and chemically pure glycerin, 31:203
Pollard, E. F. See Decossas, K. M.
Pominski, J., Eaves, P. H., Vix, H. L. E., and Gastrock, E. A. Simultaneous recovery of wax and oil from rice bran by filtration-extraction, 31:451
Pons, W. A. Jr. See Thurber, F. H.
Popat, P. See Harris, W. D.
Popovac, D. O. See Gerhart, K. R.
Potts, W. M. See Abu-Nasr, A. M.
Privett, O. S., Nickell, C., Tolberg, W. E., Paschke, R. F., Wheeler, D. H., and Lundberg, W. O. Evidence for hydroperoxide formation in the autoxidation of methyl linolenate, 31:23
——and Quackenbush, F. W. Effects of antioxidants on the thermal decomposition of fat peroxides in vacuo, 31:281
Reactions of phosphoric acid in the autoxidation of fats, 31:225
Studies on the antioxygenic properties of wheat germ phosphatides, 31:169
The relation of synergist to antioxidant in fats, 31:321

Q

Quackenbush, F. W. See Lofland, H. B., Privett, O. S., Simmons, R. O.

R

Ramakrishnan, C. V., and Jacob, K. T. Letter to the editor re X-ray irradiation of sesamum seeds, 31:270
Reiser, R. Some recent studies on fat digestion and absorption, 31:292
——and Dieckert, J. W. The influence of dietary fat on the glyceride structure of animal fat, 31:625
Rheineck, A. E., and Brice, B. M. Pinitol and quebrachitol esters of linseed fatty acids, 31:306
Ricciuti, C., Willits, C. O., Ogg, C. L., Morris, S. G., and Riemenschneider, R. W. Formation of peroxides in fatty esters.
II. Methyl linoleate: application of the polarographic and direct oxygen methods, 31:456
Rice, E. E., Mone, P. E., Gray, R. E., Holleman, R. G. Jr., and Beuk, J. F. Use of fats in animal feeds (symposium). See Kraybill, H. R., for list of authors participating in all articles.
5. The value of fat as a feedstuff, 31:56
Rich, A. D. Factors in the decolorizing of tallow.
I. Addition of water with the adsorbent 30:374
Richards, L. M. See Willard, C.
Riemenschneider, R. W. Analytical methods and composition of fatty materials, 31:517
——See Luddy, F. E., Ricciuti, C.
Rogers, L. N. Report of the cellulose yield committee, 1953-54, 31:377
Rose, C. B. Recovery of animal fats, 31:498
Rosevear, F. B. The microscopy of the liquid crystalline neat and middle phases of soaps and synthetic detergents, 31:628

S

Sadler, F. S. See Keith, F. W. Jr.
Salwin, H. See Sidwell, C. G.
Schlachter, F. A., and Hoffman, H. D. Laboratory distillation method for the evaluation of crude glycerin, 31:174
Schmitz, W. R., and Wallace, J. G. Epoxidation of methyl oleate with hydrogen peroxide, 31:363
Scholfield, C. R. See Evans, C. D.
——and Dutton, H. J. Sources of color in soybean "Lecithin," 31:258
Schumacher, J. N. See Ballun, A. T.
Schwab, A. W. See Evans, C. D.
Schweigert, B. S., and Siedler, A. J. Use of fats in animal feeds (symposium). See Kraybill, H. R., for list of authors participating in all articles.
3. The use of animal fats in poultry and dog rations, 31:52
Segur, J. B. See Kruty, M.
Shaw, J. N., and Formo, M. W. Saponification value determination of difficultly saponifiable drying oil products, 31:448
Siddiqui, M. S. See Farooq, M. O.
Sidwell, C. G., Salwin, H., Benca, M., and Mitchell, J. H. Jr. The use of thiobarbituric acid as a measure of fat oxidation, 31:603
Siedler, A. J. See Kraybill, H. R., Schweigert, B. S.
Simmons, R. O., and Quackenbush, F. W. Comparative rates of formation of fatty acids in the soybean seed during its development, 31:601
The sequence of formation of fatty acids in developing soybean seeds, 31:441
Sims, R. J., and Hilfman, L. Effects of high temperature storage upon lard as a raw material for shortening manufacture, 31:211
Sims, R. P. A. Determining the density of triglycerides and esters by the falling drop method, 31:144
Dilution polymerization of linseed oil, 31:327
Skau, E. L. See Boucher, R. E., Magne, F. C.
Smith, A. K. See Belter, P. A.
Smith, T. C. Interim report of the bleaching methods committee. The proposed official bleaching earth of United States origin, 31:127
Sniegowski, M. S., and Baldwin, A. R. Fatty acid compositions of corn oils in relation to oil contents of the kernels, 31:414
Sonntag, N. O. V., Trowbridge, J. R., and Krems, I. J. Reactions of fatty acid chlorides.
I. Preparation of fatty acid anhydrides, 31:151
Spadaro, J. J. See D'Aquin, E. L.
Stark, S. M. Jr. See Kinman, M. L.
Stillman, R. C. Letter to the editor re color committee report, 31:311
Report of the color committee, 1953-54, 31:347
The determination of chlorophyll in oil, 31:469
Stingley, D. V. Utilization of inedible animal fats, 31:535
Stirton, A. J. Fat-based surface-active agents, 31:579
——See Weil, J. K.
——Weil, J. K., and Bistline, R. G. Jr. Surface-active properties of salts of alpha-sulfonated acids and esters, 31:13
Sullivan, F. E. The hermetic separator as a new approach to vegetable oil refining, 31:361
Sunde, M. L. Use of fats in animal feeds (symposium). See Kraybill, H. R., for list of authors participating in all articles.
2. The use of fats in poultry feeds, 31:49
Sutker, L. L. Handling of fats and fatty acids, 31:513
Suwal, P. N. See Pathak, S. P.
Swern, Daniel. Plasticizers, 31:574
——See Knight, H. B.

T

Terstage, R. J. See Dunning, J. W.
Thurber, F. H. See Dechary, J. M.
——Vix, H. L. E., Pons, W. A. Jr., Crovetto, A. J., and Knoepfler, N. B. The effect of processing conditions on the properties of screw-press cottonseed meal and oil, 31:384
Tierney, S. E. See Pohle, W. D.
Tolberg, W. E. See Khan, N. A., Privett, O. S.
Trowbridge, J. R. See Sonntag, N. O. V.

V

Van Schuppen, D. S. See Knol, H. W.
Veenendaal, Zn. See Knol, H. W.
Vitale, P. T. The effect of electrolytes on soil redeposition in laboratory and laundry practice, 31:341
Vix, H. L. E. See D'Aquin, E. L., Pominski, J., Thurber, F. H.
Von Fischer, W. See Penoyer, C. E.
Von Mikusch, J. D., and Dylla, U. Eicosenoic acid of cameline seed oil, 31:114

W

Wagner, E. F. See Wendt, R. E.
Wallace, J. G. See Schmitz, W. R.
Walther, G. F. See Belter, P. A.
Wamble, A. C. See Deacon, B. D.
Weeks, L. E., Harris, J. C., and Brown, E. L. A dynamic foam test for evaluation of hand dishwashing compositions, 31:254
Weil, J. K. See Stirton, A. J.
——Stirton, A. J., and Bistline, R. G. Jr. Synthetic detergents from animal fats. The sulfation of tallow alcohols, 31:444
Wendt, R. E., and Wagner, E. F. Applications of fatty acids in metallic soaps, 31:590
West, W. H. See Brooker, S. G.
Wheeler, D. H. Vegetable oils. Raw materials for, and recovery of, inedible fat and fatty acids, 31:494
——See Khan, N. A., Paschke, R. F., Privett, O. S.
Wilder, O. H. M. See Dugan, L. R. Jr., Kraybill, H. R.
Willard, C., Englert, R. D., and Richards, L. M. Fatty acid contents of certain processed foods, 31:131
Fatty acid contents of several food products, 31:135
Wille, R. L. See Fulton, N. D.
Willits, C. O. See Ricciuti, C.
Wilson, G. R. Fatty alcohols, 31:564
Wittka, F. Letter to the editor re coconut oil soapstock, 31:434

Subject

A

Absorption, review of fat, 31 :292
Acetic acid, addition to double bonds, 31 :1
hydroxylation with, 31 :1
Acetin fat shortenings, performance of, 31 :147
Acetin fats, from vegetable oils, 31 :196
properties of, 31 :147
Acetoglycerides, consistency of fats plasticized with, 31 :377
uses of, 31 :377
Acidolysis reactions, 31 :548
Alcohols, production, 31 :564
Alcoholysis reactions, 31 :548
Alkyd resins, uses of fatty materials in, 31 :597
Alkyldimethylbenzyl ammonium chlorides as surface-active agents, 31 :579
Alienblackia stuhlmannii fat, glyceride structure of, 31 :85
Aluminum soaps, uses of, 31 :204
Amides, preparation and general properties, 31 :559
preparation and uses of, 31 :568
Amines, preparation and general properties, 31 :559
Aminoethyl stearamide, formation of, 31 :587
Ammonium α-sulfopalmitic acid, properties of, 31 :579
Animal fat, influence of dietary fat on glycerides in, 31 :625
Animal feeds, use of fats in, 31 :46
Antioxidant properties of phosphatides, 31 :169
Antioxidants, effect of, on thermal decomposition of fat peroxides, 31 :281
general, 31 :523
relation of synergists to, 31 :321
used in rendering, 31 :46
Ascorbic acid, antioxidant activity in, 31 :321
effect of, on peroxide decomposition in lard, 31 :281
Autoxidation in relation to unsaturation, 31 :523
of fats, 31 :523
of methyl linoleate, 31 :23
polymers formed during, 31 :324
reaction of phosphoric acid during, 31 :225
Azeotropic esterification, 31 :548
Azeotropic rendering, 31 :498

B

Babassu nut oil, glyceride structure of, 31 :85
U. S. production of, 31 :495
Bactericidal activity of certain fatty acids, 31 :228
Beef cattle feed, fat in, 31 :56
use of fats in, 31 :54
Beef tallow, glyceride structure of, 31 :85
trichloroethylene miscella, density and viscosity of, 31 :393
1-Behenoyl diacetin, properties of, 31 :196
BHA, analysis for in paper and paperboard, 31 :424
use in feed fats, 31 :538
use of in pie crusts, 31 :108
BHT, use in feed fats, 31 :538
Biotin-like effect of trans octadecenoic acids, 31 :63
Borneo tallow, glyceride structure of, 31 :85
Brazilargo seed oil, 31 :142
Builders, effect of on detergency of polyethenoxy alkanoates, 31 :20
Butadiene, copolymerization of, with oils, 31 :529
Butterfat, oxidation of and TBA test, 31 :603
Butyl acetoxystearate as plasticizer, 31 :574
n-**butyl linoleate,** urea complex with, 31 :16

C

Cacao butter, glyceride structure of, 31 :85
Calcium soaps, production and uses of, 31 :590
uses of, 31 :204
Calgon, effect of, on soil deposition, 31 :341
Camel milk fat, glyceride structure of, 31 :85
Cameline seed oil, eicosenoic acid of, 31 :114
Capric acid, bactericidal activity of, 31 :228
urea complex with, 31 :16
Caprylic acid, urea complex with, 31 :16
Caracolillo seed oil, 31 :142
Carapa guianensis seed oil, 31 :142
Carbonyl compounds, estimation of, 31 :88
Carboxymethyl cellulose, effect of, on soil deposition, 31 :341
Carboxymethylmercapto succinic acid, metal inactivation with, 31 :9
Carcharias melanopterus liver oil, fatty acid composition of, 31 :332
Carnaubyl alcohol, in wool wax, 31 :59
Carotenoid pigments in soybean lecithin, 31 :258
Castor beans, pressing of, 31 :290
Castor oil, esterification of, 31 :366
liquid-liquid fractionation of methyl esters of, 31 :408
splitting of esters of, 31 :366
U. S. production of, 31 :495
Cationic surface-active agents from fats, 31 :579
Ceiba seed oil, 31 :142
Ceryl alcohol, in wool wax, 31 :59
Chapil nut oil, 31 :142
Chayen impulse rendering, 31 :498
Cheese, fatty acid compositions in, 31 :131
Chelidamic acid, stabilization of soybean oil with, 31 :9
Chick fat, composition of, 31 :625
Chicken fat, glyceride composition of, 31 :266, 31 :517
glyceride structure of, 31 :85
Chicks, effect of diet on glyceride composition of fat from, 31 :625
Chlorella pyrenoidosa, composition of fatty acids of, 31 :81
Chlorophyll, determination of, in oil, 31 :469
effect of, on photochemical oxidations of fatty acids, 31 :460
Chromatography, separation of cod liver oil esters by, 31 :41
Citric acid, antioxidant activity in, 31 :321
effect of, on peroxide decomposition in lard, 31 :281
stabilization of soybean oil with, 31 :9
Coating industry, fatty materials used in, 31 :597
Cobalt soaps, production and uses of, 31 :590
uses of, 31 :204
Cocoa butter, dilatometer curve for, 31 :196
Coconut oil, acetin fat shortenings from, 31 :147
diacetin fats from, 31 :196
glyceride structure of, 31 :85
U. S. production of, 31 :495
Coconut oil monoglyceride, sulfonated, effect of, on soil deposition, 31 :341
Coconut oil soapstock, iodine values of, 31 :434
Cocus butyriaceae nut oil, 31 :142
Cod liver oil, fractionation of acids with urea, 31 :16
isolation of unsaturated acids from, 31 :41
Coffee oil, letter to the editor about, 31 :352
Conjugated fatty acids, biological use of, 31 :63
Copolymerization, 31 :574 ; 31 :529
Corn, relation of oil content to oil composition, 31 :412 ; 31 :414
Corn meal, fatty acid contents of, 31 :135
Corn oil, determination of carbonyls in rancid, 31 :88
domestic production, 31 :489
effect of oil content of corn on composition of, 31 :412 ; 31 :414
relation of iodine value to composition, 31 :412 ; 31 :414
U. S. production of, 31 :495
Corn starch, effect of, on soil deposition, 31 :341
Cottonseed, determination of Vitamin E in, 31 :284
detoxication of, 31 :121
effect of flake thickness on extractibility of, 31 :613
effect of storage on Vitamin E in, 31 :284
effect of time on extractibility of, 31 :613
effect of viscosity of miscella on extractibility of, 31 :613
solvent extraction of, 31 :338
solvent extraction of, with hexane, 31 :613
solvent extraction of, with trichloroethylene, 31 :613
Cottonseed cake, solvent extraction of granular, 31 :475
Cottonseed meal, effect of processing conditions on screw press, 31 :384
Cottonseed oil, acetin fat shortenings from, 31 :147
acetylated, 31 :377
constituents in soapstock from, 31 :298
diacetin fats from, 31 :196
domestic production, 31 :489
effect of processing conditions on screw press, 31 :384
effect of storage on crude, 31 :384
fatty acid composition of, 31 :517
glyceride composition of, 31 :266 ; 31 :517
hydrogenated, plasticized with acetoglycerides, 31 :377
inhibition of color reversion in crude, 31 :420
treatment with *p*-aminobenzoic acid, 31 :420
trichloroethylene miscella, density and viscosity of, 31 :393
pigments in, 31 :420
processing developments and economics of, 31 :(8)34
U. S. production of, 31 :495
Cottonseed oil mills, economics of, 31 :618
Cow milk fat, glyceride structure of, 31 :85
Crisco, fatty acid contents of, 31 :135
Crystallization, fractional, of fats, 31 :517
Cyclopentadiene, reaction of, with drying oils, 31 :529

D

Decanoic anhydride, preparation and properties of, 31 :152
Decanoyl chloride, properties of, 31 :152
Decenol, in wool wax, 31 :59
Decolorization of polyethenoxy tallates, 31 :71
of tallow, 31 :374
Dehydrated castor oil, preparation of, 31 :366
Density, determination of, by falling drop method, 31 :144
Desolventizing, flash, 31 :401
Detergency of non-ionic derivatives of tall oil, 31 :392
of sulfated tallow alcohols, 31 :444
of polyethenoxy aliphatic ethers, 31 :419
Detergency measurement with artificially soiled cloths, 31 :404
Detergents, synthetic, effect of, on soil deposition, 31 :341
Detoxication of cottonseed, 31 :121
Dibasic acids, synthesis and reactions of, 31 :568
Diacetin fats from oils, 31 :196
polymorphism of, 31 :196
Dianilinogossypol, antioxidant properties of, 31 :91
antipolymerization activity of, 31 :91
Diazepam A, identification of, 31 :579
Digestion, review of fat, 31 :292
Dihydroxyoctadecanes, preparation of, 31 :1
9,10-Dihydroxystearic acid, formation of, 31 :93
Dika butter fat, glyceride structure of, 31 :85
Dilatometric procedure for control purposes, 31 :98
Di-*p*-carboxyanilinogossypol, 31 :420
Dipentaerythritol, esterification with, 31 :548
Diphenyl-*p*-phenylenediamine, use in feed fats, 31 :538
Directed interesterification, 31 :548
Dishwashing compounds, foam test for, 31 :254
Disodium α-sulfolaurate, properties of, 31 :579
surface activity of, 31 :13
Disodium α-sulfomyristate, properties of, 31 :579
surface activity of, 31 :13
Disodium α-sulfopalmitate, properties of, 31 :579
surface activity of, 31 :13
Disodium α-sulfostearate, properties of, 31 :579
surface activity of, 31 :13
Distillation, fractional, of fatty acids, 31 :544
Docosahexaenoic acid, alkali isomerization of, 31 :41
Docosapentaenoic acid, alkali isomerization of, 31 :41
Dodecenol, in wool wax, 31 :59
Dog rations, use of fats in, 31 :52
DPPD, use in feed fats, 31 :538
Drying oil products, determination of saponification value in, 31 :448

E

Eicosenoic acid of cameline seed oil, 31 :114
Elaidic acid, addition of formic acid to, 31 :1
preparation of hydroxystearic acid from, 31 :1
Elaidyl alcohol, sulfation of, 31 :444
Emersol solvent crystallization process, 31 :544
Enzymatic hydrolysis, 31 :542
Epoxidation of methyl oleate, 31 :363
Epoxides, preparation for plasticizers, 31 :574
Epoxy resin esters, properties and uses, 31 :597
Erythritol esters of linseed fatty acids, 31 :306
Esterification reactions, 31 :548
Ethomids, identification of, 31 :579
Ethyl caprate, urea complex with, 31 :16
Ethyl caprylate, urea complex with, 31 :16
Ethyl docosahexaenoate, isolation of, 31 :41
Ethyl docosapentaenoate, isolation of, 31 :41
2-Ethyl hexanoic acid, in metal soaps, 31 :204
Ethyl laurate, urea complex with, 31 :16
Ethyl linoleate, urea complex with, 31 :16
Ethyl linolenate, urea complex with, 31 :16
Ethyl myristate, urea complex with, 31 :16
Ethyl palmitate, urea complex with, 31 :16
Extraction apparatus, liquid-liquid, 31 :408
Extractor, batch solvent, 31 :338
liquid-liquid for oil analysis, 31 :334

F

Fat, feeding values of, 31 :538
value as feedstuff, 31 :56
Fat digestion, review of, 31 :292
Fats, analytical methods for, 31 :517
determination of phosphorus in, 31 :124
disappearance data, 31 :489
economic trends, 31 :489
handling, 31 :513
hydrolysis of, 31 :542
in beef cattle feed, 31 :54
in dog rations, 31 :52
in poultry feeds, 31 :49 ; 31 :52
plasticized with acetoglycerides, 31 :377
plasticizers from, 31 :574
stabilization of, for feed use, 31 :438
technological trends, 31 :486
uses of, 31 :489
utilization of inedible, 31 :535
Fatty acid anhydrides, preparation of, 31 :151
Fatty acid chlorides, properties of, 31 :152
Fatty acid compositions, nomographs for calculating, 31 :137 ; 31 :473
Fatty acid contents of food products, 31 :135
of processed foods, 31 :131

Fatty acid esters, molar refraction, molar volume and refractive indexes of, 31:427
Fatty acids, bactericidal activity of, 31:228
esterification of, 31:548
formation of, during development of soybeans, 31:601
handling, 31:513
properties, 31:564
separation methods, 31:544
urea complexes with, 31:16
used in flotation, 31:261
Fatty alcohols, production, 31:564
properties, 31:564
uses, 31:564
Fatty amines, use in flotation, 31:261
Feeding tests on fats, 31:538
Feeds, fats in, 31:538
use of fats in, 31:46
use of non-food fats in, 31:538
Filtration-extraction, application of, to soybeans, 31:606
applied to rice bran, 31:451
Fish liver oils, fatty acid compositions of, 31:332
Fish oil, determination of saponification value in styrenated, 31:448
fractionation of acids with urea, 31:16
trichloroethylene miscella, density and viscosity of, 31:393
U. S. production of, 31:495
Flash desolventizing, 31:401
Flavor reversion and oxidative polymers, 31:324
Flotation, use of fatty chemicals in, 31:261
Foam test for dishwashing compounds, 31:254
Foods, fatty acid content of, 31:135
fatty acid contents of processed, 31:131
Formic acid, addition to double bonds, 31:1
used as hydroxylating compound, 31:1
Frankfurters, fatty acid compositions in, 31:131

G

Galeocerdo rayneri liver oil, fatty acid composition of, 31:332
Garcinia indica fat, glyceride structure of, 31:85
Garcinia morella fat, glyceride structure of, 31:85
Glyceride composition as influenced by dietary fat, 31:625
Glyceride compositions, determined by oxidation and crystallization methods, 31:266
Glyceride polymerization, 31:529
Glyceride structure, comments on, 31:433
of natural fats, 31:85
Glycerine, determination of trimethylene glycol in, 31:203
determination of, in presence of monoglycerides, 31:466
evaluation of crude, 31:174
Glycerol, esterification with, 31:548
Glycerol esters of linseed fatty acids, 31:306
Glycol, esterification with, 31:548
Gossypol, antioxidant properties of, 31:91
antipolymerization activity of, 31:91
effect of processing conditions on, in cottonseed meal, 31:384
in cottonseed oil soapstock, 31:298
Gossypol-aminobenzene-thiol, antioxidant properties of, 31:91
Gossypol-glycerine, antioxidant properties of, 31:91
Gossypol-urea, antioxidant properties of, 31:91
Grease, definitions of grades, 31:538
U. S. production of, 31:495
Greases, synthetic, 31:593
Guangara nut oil, 31:142

H

Ham, fatty acid compositions in, 31:131
Heat bodying, polymerization during, 31:208
10-Hendecenoic acid, addition of formic acid to, 31:1
Hendecenol, in wool wax, 31:59
Hermetic separator, description, 31:361
Herring oil, fractionation of acids with urea, 31:16
Herring oil, production and properties of, 31:503
Hexadecanol, in wool wax, 31:59
Hexyl caproate, urea complex with, 31:16
Hog fat, glyceride structure of, 31:85
Hog ration, fat in, 31:56
Hydrogen peroxide, decolorization of tall oil esters with, 31:71
epoxidation with, 31:363
Hydrogenated peanut oil, solubility of, in peanut oil, 31:113
Hydrogenation, biological use of isomeric acids formed during, 31:63
effection of agitation on selectivity, 31:619
Hydrogenolysis of fats, 31:564
Hydrolysis, effects of conditions on, 31:542
Hydrolysis methods, 31:542
Hydroperoxides, formed by oxidation of methyl linoleate, 31:23
Hydroquinone, antioxidant properties of, 31:91
antipolymerization activity of, 31:91
effect of, on peroxide decomposition in lard, 31:281
Hydroxylation by addition of formic acid, 31:1
Hydroxystearic acid, in metal soaps, 31:204
preparation, 31:1
12-Hydroxystearic acid, detergency of polyethenoxy esters, 31:20

I

Igepon T, effect of, on soil deposition, 31:341
Imidazolines, preparation and general properties, 31:559
Inosite phosphates in cottonseed oil soapstock, 31:298
Inositol esters of linseed fatty acids, 31:306
Interesterification reactions, 31:548
Ionic polymerization, 31:529
Iron soaps, production and uses of, 31:590
uses of, 31:204
Isoceryl alcohol, in wool wax, 31:59
Isomerization, 31:529

J

Jatropa curcus nut oil, 31:142

K

Kamala seed oil, fatty acid composition of, 31:287
Kamolenic acids, extinction coefficients of, 31:287
Kapoc seed oil, 31:142
Kingan continuous rendering, 31:498

L

Lanolin alcohol, in wool wax, 31:59
Lanooctadecanol, in wool wax, 31:59
Lard, acetylated, 31:377
antioxidants and synergists in, 31:321
autoxidation of, in presence of phosphoric acid, 31:225
domestic production, 31:489
effects of high temperature storage on, 31:211
fatty acid composition of, 31:517
glyceride composition of, 31:266; 31:517
hydrogenation of, 31:211
price relationship to cottonseed oil, 31:489
thermal decomposition of peroxides in, 31:281
U. S. production of, 31:495
Lauric acid, bactericidal activity of, 31:228
detergency of polyethenoxy esters, 31:20
in metal soaps, 31:204
urea complex with, 31:16
Lauric anhydride, preparation and properties of, 31:152
Lauroyl chloride, properties of, 31:152
Lauryl gallate, use of, in pie crusts, 31:108
Lead soaps, production and uses of, 31:590
uses of, 31:204
Lecithin as metal scavenger, 31:295
color in soybean, 31:258
N. O. Leguminosae, characteristics of oil from, 31:8
Leonil O, identification of, 31:579
Leonil OX, identification of, 31:579
Leucaena glauca, Benth, characteristics and composition of seed oil from, 31:8
Lexyl formate, preparation of, 31:1
Licania arborea nut oil, 31:142
Lime seed oil, 31:142
Linoleates, autoxidation of, 31:523
isomerization of, 31:529
Linoleic acid, addition of formic acid to, 31:1
hydroxylation of, 31:1
in metal soaps, 31:204
urea complex with, 31:16
Linolenic acid, urea complex with, 31:16
Linseed oil, fatty acid composition of, 31:517
density of, 31:144
determination of saponification value in maleic modified, 31:448
dilution polymerization of, 31:327
domestic production, 31:489
heat bodying of, 31:208
various polyol esters of acids in, 31:306
U. S. production of, 31:495
Linseed oil fatty acids, pinitol and quebrachitol esters of, 31:306
Liquid-liquid extraction apparatus, 31:408
of castor oil methyl esters, 31:408
Literature review, Part I, 31:176
Part II, 31:236
Lowry circulating rendering, 31:498
Lubricating grease, types and characteristics of, 31:593
Lubricating greases, utilization of fats in, 31:535

M

Mackerel oil, production and properties of, 31:503
Maleic anhydride, reaction of, with oils, 31:529
Mallotus philippinensis seed oil, composition of, 31:287
Manganese soaps, production and uses of, 31:590
uses of, 31:204
Margarine, physical requirements of fat for, 31:(5)34
spread like, containing acetoglycerides, 31:377
Margarine industry, history of production methods, 31:(6)30
Menhaden oil, fractionation of acids with urea, 31:16
production and properties of, 31:503
Metallic soaps, function of fatty acids in, 31:204
use of fatty acids in, 31:590
Methyl acetate, properties of, 31:427
Methyl acrylate, antipolymerization agents for, 31:91
Methyl arachidate, properties of, 31:427
Methyl arachidonate, properties of, 31:427
Methyl behenate, properties of, 31:427
Methyl butyrate, properties of, 31:427
Methyl caprate, properties of, 31:427
Methyl caproate, properties of, 31:427
Methyl caprylate, properties of, 31:427
Methyl decenoate, properties of, 31:427
Methyl docosahexaenoate, properties of, 31:427
Methyl docosapentaenoate, properties of, 31:427
Methyl dodecenoate, properties of, 31:427
Methyl eicosapentaenoate, isolation of, 31:41
properties of, 31:427
Methyl eicosatetraenoate, properties of, 31:427
Methyl eicosenoate, density of, 31:144
properties of, 31:427
Methyl enanthate, properties of, 31:427
Methyl erucate, density of, 31:144
properties of, 31:427
Methyl esters, properties of, 31:427
Methyl formate, properties of, 31:427
Methyl hexadecadienoate, properties of, 31:427
Methyl hexadecenoate, properties of, 31:427
Methyl hexatrienoate, properties of, 31:427
Methyl laurate, properties of, 31:427
Methyl linoleate, autoxidation of, 31:23; 31:456
copolymerization with styrene, 21:529
density of, 31:144
photochemical oxidation of, 31:460
properties of, 31:427
urea complex with, 31:16
Methyl linolenate, copolymerization with styrene, 31:529
density of, 31:144
urea complex with, 31:16
Methyl myristate, properties of, 31:427
Methyl octadecatetraenoate, properties of, 31:427
Methyl oleate, autoxidation of, 31:456
copolymerization with styrene, 31:529
density of, 31:144
epoxidation of, 31:363
hydroxylation of, 31:1
oxidation of, in acetic acid, 31:1
photochemical oxidation of, 31:460
properties of, 31:427
Methyl palmitate, properties of, 31:427
urea complex with, 31:16
Methyl pelargonate, properties of, 31:427
Methyl pentadecanoate, properties of, 31:427
Methyl petroselenate, properties of, 31:427
Methyl propionate, properties of, 31:427
Methyl stearate, copolymerization with styrene, 31:529
properties of, 31:427
Methyl tetradecenoate, properties of, 31:427
Methyl tt 10,12-octadecadienoate, copolymerization with styrene, 31:529
Methyl tsuzuate, properties of, 31:427
Methyl valerate, properties of, 31:427
Micromolecular still, 31:5
Microscopy of soaps and synthetic detergents, 31:628
Middle soaps, microscopy of, 31:628
Molar refraction of fatty acid esters, 31:427
Molar volume of fatty acid esters, 31:427
Molecular still, micro, 31:5
Monoglycerides, determination of, in presence of glycerin, 31:466
Mutton tallow, glyceride structure of, 31:85
Myristic acid, detergency of polyethenoxy esters, 31:20
urea complex with, 31:16
Myristic anhydride, preparation and properties of, 31:152
Myristoyl chloride, properties of, 31:152

N

Nacconol NR, effect of, on soil deposition, 31:341
Naphthenic acids, in metal soaps, 31:204
NDGA, antioxidant activity in lard, 31:321
effect of, on peroxide decomposition in lard, 31:281
use in feed fats, 31:538
use of in pie crusts, 31:108
Neat soaps, microscopy of, 31:628
Nitriles, preparation and general properties, 31:559
Nomographs for calculating fatty acid compositions, 31:127
for calculating fatty acid compositions from ester fractionations, 31:473
Non-ionic surface-active agents from fats, 31:579
Nutmeg butter oil, glyceride structure of, 31:85

O

Oats, rolled, fatty acid contents of, 31:135
Octanol, in wool wax, 31:59
Oil, determination of, in tung products, 31:172
Oil analysis, with liquid-liquid extractor, 31:334
Oiticica oil, U. S. production of, 31:495
Oleic acid, addition of formic acid to, 31:1
  in metal soaps, 31:204
  preparation of hydroxystearic acid from, 31:1
  oxidation of, in acetic acid, 31:93
Oleic anhydride, preparation and properties of, 31:152
Oleoyl chloride, properties of, 31:151
Oleyl alcohol, sulfation of, 31:444
Oxidation, use of thiobarbituric acid as measure of, 31:603
Oxidized acid, determination of, with liquid-liquid extractor, 31:334
Ozone, decolorization of tall oil esters with, 31:71

P

Palm kernel oil, glyceride structure of, 31:85
Palm oil, glyceride composition of, 31:266; 31:517
  glyceride structure of, 31:85
  U. S. production of, 31:495
Palmitic acid, urea complex with, 31:16
Palmitic anhydride, preparation and properties of, 31:152
Palmitoyl chloride, properties of, 31:152
1-Palmitoyl diacetin, properties of, 31:196
Panning and pressing fatty acids, 31:544
Paper, analysis of BHA in, 31:424
Peanut butter, fatty acid contents of, 31:135
Peanut oil, acetylated, 31:377
  solubility of hydrogenated peanut oil in, 31:113
  solvent winterization of, in acetone-hexane, 31:268
  U. S. production of, 31:495
Peanuts, raw, fatty acid contents of, 31:135
  roasted, fatty acid contents of, 31:135
Pelargonic acids, bactericidal activity of, 31:228
  detergency of polyethenoxy esters, 31:20
  phenol coefficient of, 31:103
Pentaerythritol, esterification with, 31:548
  esters of linseed fatty acids, 31:306
Peregal O, identification of, 31:579
Peroxide decomposition, 31:523
  formation mechanism, 31:523
Peroxides, effect of antioxidants on thermal decomposition of, 31:281
Phospatides, antioxidant properties of wheat germ, 31:169
Phosphoric acid, antioxidant activity in, 31:321
  reactions of, in autoxidation of fats, 31:225
  stabilization of soybean oil with, 31:9
Phosphoric anhydride, titrimetric determination of, 31:192
Phosphorus, determination of, in fats, 31:124
Phulwara butter, glyceride structure of, 31:85
Phytic acid, stabilization of soybean oil with, 31:9
Phytosterols in cottonseed oil soapstock, 31:298
Pie crust, behavior of antioxidants in, 31:108
Pigments in cottonseed oil, 31:420
  in cottonseed oil soapstock, 31:298
Pilchard oil, production and properties of, 31:503
Pinitol esters of linseed fatty acids, 31:306
Pinon nut oil, 31:142
Plastic fats, dilatometric method for, 31:98
Plasticizers for polyvinyl chloride, 31:574
  production statistics for, 31:574
Plodding of soap, laboratory study of, 31:232
Pollack liver oil, fractionation of acids with urea, 31:16
Polyamides, preparation and uses of, 31:568
Polyester coatings, uses of fatty materials in, 31:597
Polyesters, preparation and uses of, 31:568
Polyethenoxy aliphatic ethers, comparative detergency of, 31:419
Polyethenoxy alkanoates, as detergents, 31:20
Polyethenoxy oleate ozonide, preparation of, 31:103
Polyethenoxy sitosterols, detergency of, 31:186
Polyethenoxy tallate, detergency of, 31:392
  decolorization of, 31:71
Polyethenoxy tallate ozonides, bactericidal activity of, 31:103
Polymerization during heat bodying of linseed oil, 31:208
  in presence of diluent, 31:327
  mechanisms, 31:529
  of linseed oil, 31:327
  of soybean oil, 31:324
Polymorphism of diacetin fats, 31:196
Polyvinyl chloride, plasticizers for, 31:574
Potassium phosphates, titrimetric determination of, 31:192
Poultry feeds, animal fats in, 31:49
  fat in, 31:56
  use of fats in, 31:52
Prepressing soybeans, 31:28
Pristis cuspidatus liver oil, fatty acid composition of, 31:332
Pro-oxidants, 31:523
Propyl gallate, use in feed fats, 31:538
  use of, in pie crusts, 31:108
n-propyl linoleate, urea complex with, 31:16
Protein, solubility of soybean, 31:401
Pulasan fat, glyceride structure of, 31:85
Pyrethrum synergists in sesame oil, 31:302
Pytelephas macrocarpa oil, 31:142

Q

Quaternary ammonium salts as surface-active agents, 31:579
  preparation and general properties, 31:559
Quebrachitol esters of linseed fatty acids, 31:306

R

Rambutan tallow, glyceride structure of, 31:85
Rancid fats, determination of carbonyls in, 31:88
Rapeseed oil, diacetin fats from, 31:196
Rat fat, composition of, 31:625
Rats, effect of diet on glyceride composition of fat from, 31:625
Refining, use of Hermetic separator, 31:361
Refractive index of fatty acid esters, 31:427
Rendering, comparison of various systems of, 31:498
  principles of, 31:498
  processes, 31:513
  use of antioxidants during, 31:46
Rice bran oil, processing, 31:451
  recovery of, 31:451
Rice bran wax, recovery of, 31:451
Ricinoleic acid, in metal soaps, 31:204
Rosin, esterification of, 31:548
  in metal soaps, 31:204

S

Safflower oil, U. S. production of, 31:495
Salmon oil, fractionation of acids with urea, 31:16
Santoquin, use in feed fats, 31:538
Saponification value, determination of, in drying oil products, 31:448
Sesame, yields and compositions of, 31:104
Sesame oil, pyrethrum synergists in, 31:302
Sesamin, characteristics of, 31:302
Sesamolin, characteristics of, 31:302
  as pyrethrum synergist, 31:302
Sesamum indicum L., yields and compositions of, 31:104
Sesamum seeds, X-ray irradiation of, 31:270
Shark liver oil, fatty acid composition of, 31:332
  fractionation of acids with urea, 31:16
Short course, 1954, lectures, 31:485
Shortening, dilatometric method for, 31:98
  lard in, 31:211
Sitosterol, polyethenoxy detergents from, 31:136
Soap, commercial, effect of, on soil deposition, 31:341
  laboratory tool for studying plodding of, 31:232
  polarographic determination of titanium in, 31:350
  unbuilt, effect of, on soil deposition, 31:341
Soap industry, utilization of fats in, 31:535
Soaps, function of fatty acids in metallic, 31:204
  microscopy of phases of, 31:628
  used in lubricating greases, 31:593
Soapstock, impurities in vegetable oil, 31:298
  iodine values of coconut oil, 31:434
  purification of, 31:298
Sodium α-sulfolauric acid, properties of, 31:579
  surface activity of, 31:13
Sodium α-sulfomyristic acid, properties of, 31:579
  surface activity of, 31:13
Sodium α-sulfopalmitic acid, properties of, 31:579
  surface activity of, 31:13
Sodium α-sulfostearic acid, properties of, 31:579
  surface activity of, 31:13
Sodium carbonate, effect of, on soil deposition, 31:341
Sodium chloride, effect of, on soil deposition, 31:341
Sodium dodecyl sulfate, properties of, 31:444; 31:579
Sodium elaidyl sulfate, properties of, 31:444; 31:579
Sodium hexadecyl sulfate, properties of, 31:444; 31:579
Sodium isopropyl α-sulfostearate, properties of, 31:579
Sodium laurate, effect of, on soil deposition, 31:341
Sodium metasilicate, effect of, on soil deposition, 31:341
Sodium myristate, effect of, on soil deposition, 31:341
Sodium octadecyl sulfate, properties of, 31:444; 31:579
Sodium oleyl sulfate, properties of, 31:444; 31:579
Sodium palmitate, surface activity of, 31:13
  effect of, on soil deposition, 31:341
Sodium phosphates, titrimetric determination of, 31:192
Sodium reduction of fats, 31:564
Sodium stearate, effect of, on soil deposition, 31:341
Sodium sulfate, effect of, on soil deposition, 31:341
Sodium tetraborate, effect of, on soil deposition, 31:341
Sodium tetradecyl sulfate, properties of, 31:444; 31:579
Soil, effect of electrolytes in redeposition of, 31:341
Solvent extraction of granular cottonseed cake, 31:473
  pilot plant for batch, 31:338
Sorbitol, esterification with, 31:548
Soybean flakes, effects of desolventizing temperature on protein solubility, 31:401
  flash desolventizing, 31:401
Soybean lecithin as metal scavenger, 31:295
  fractionation of, 31:295
  sources of color in, 31:258
Soybean meal, aqueous vapor pressure of, 31:388
Soybean oil, acetin fat shortening from, 31:147
  acetylated, 31:377
  addition of formic acid to, 31:1
  composition vs. age of beans, 31:601
  determination of carbonyls in rancid, 31:88
  determination of saponification value in dicyclopentadiene copolymer, 31:448
  determination of saponification value in maleic-treated, 31:448
  diacetin fats from, 31:196
  domestic production, 31:489
  effect of agitation on selectivity in hydrogenation of, 31:619
  fatty acid composition of, 31:517
  formation of, in developing beans, 31:441
  oxidation of, and TBA test, 31:603
  properties of, recovered by filtration-extraction, 31:606
  relation of oxidative polymers to flavor reversion, 31:324
  relation of stability to composition of hydrogenated, 31:619
  use of soybean lecithin as metal scavenger in, 31:295
  U. S. production of, 31:495
Soybean oil stabilization with carboxymethylmercapto succinic acid, 31:9
  with citric acid, 31:9
  with phytic acid, 31:9
  with chelidamic acid, 31:9
  with thiodiacetic acid, 31:9
  with phosphoric acid, 31:9
Soybeans, filtration-extraction process applied to, 31:606
  formation of fatty acids in, 31:601
  prepressing, 31:28
  sequence of formation of fatty acids in, 31:441
  solvent extraction of, 31:28
Spans, identification of, 31:579
Spectrophotometric methods of analyses of fats and oils, 31:517
Sperm oil, production and properties of, 31:503
Splitting methods, 31:542
Stability, relation of, to composition of hydrogenated soybean oil, 31:619
Stearic acid, detergency of polyethenoxy esters, 31:20
  in metal soaps, 31:204
Stearic anhydride, preparation and properties of, 31:152
Stearoyl chloride, properties of, 31:152
1-Stearoyl diacetin, properties of, 31:196
2-Stearoyl diacetin, properties of, 31:196
Stillingia tallow, glyceride structure of, 31:85
Styrene, antipolymerization agents for, 31:91
  copolymerization of, with oils, 31:529
Sulfated fatty alcohols, 31:579
α-sulfonated acids and esters, surface activity of, 31:13
Sulfonation with sulfur trioxide, 31:200
Sulfur trioxide, sulfonation with, 31:200
Surface-active agents from fats, 31:579
Surface activity of salts of α-sulfonated acids and esters, 31:13
Synergists, relation of antioxidants to, 31:321

T

Tagua palm oil, 31:142
Tall oil, bactericidal activity of ozonides of polyethenoxy esters, 31:103
  composition of, 31:508
  decolorization of polyethenoxy esters of, 31:71
  detergency of non-ionic derivatives of, 31:392
  determination of saponification value in maleic, modified, 31:448
  esterification of, 31:548
  in metal soaps, 31:204
  processing, 31:508
  production and properties of, 31:508
  sitosterols from, 31:136
  U. S. production of, 31:495

Tallow, decolorization of, 31:374
definitions of grades, 31:538
fatty acid composition of, 31:517
sulfation of alcohols from, 31:444
U. S. production of, 31:495
Tallow and grease, domestic production, 31:489
Tallow monoglycerides, sulfonated, effect of, on soil deposition, 31:341
Tangare seed oil, 31:142
Tetra-sodium pyrophosphate, effect of, on soil deposition, 31:341
Textile assistants, 31:587
Textile softeners, 31:587
Thermal splitting of castor oil esters, 31:366
Thiobarbituric acid, used to determine extent of oxidation of fats, 31:603
Thiodiacetic acid, stabilization of soybean oil with, 31:9
Titanium, determination of, in soap, 31:350
α-tocopherol, antioxidant activity in, 31:321
effect of, on peroxide decomposition in lard, 31:281
in lard, 31:225
Tortagos nut oil, 31:142
Total fatty acid, determination of, with liquid-liquid extractor, 31:334
Trans-9,10-epoxystearic acid, formation of, 31:93
Trans octadecenoic acids, biotin-like effect of, 31:63
Transesterification reactions, 31:548
with triacetin, 31:147
Trichloroethylene miscellas, density and viscosity of, 31:393
Triethanolammonium α-sulfopalmitic acid, properties of, 31:579
Triglycerides, determination of density of, 31:144
Trimethylene glycol, determination of, in glycerine, 31:203
Triolein, density of, 31:144
Tung oil, characteristics of domestic, 31:417
effects of storage on, 31:96
production and properties of, 31:503
U. S. production of, 31:495
Tung products, oil content method for, 31:172
Tweens, identification of, 31:579

U

Undecylic acid, bactericidal activity of, 31:228
Unsaponifiable matter, determination of with liquid-liquid extractor, 31:334
Urea, fractionation of acids from fish oils with, 31:16

V

Varnishes, uses of fatty materials in, 31:597
Vic-Bin azeotropic rendering, 31:498
Vinyl acetate, antipolymerization agents for, 31:91
Vitamin E, determination of, in cottonseed, 31:284

W

Walnuts, fatty acid contents of, 31:135
Whale oil, production and properties of, 31:503
Wheat germ oil, phosphatides from, 31:169
Whey soluble, aqueous vapor pressure of, 31:388
Winterization of peanut oil in acetone-hexane, 31:268
Wool wax, aliphatic alcohols in, 31:59

Z

Zinc soaps, production and uses of, 31:590

Committees

Abstracts, report, 1953-54, 31:(9)32

Bleaching, interim report, 31:127

Cellulose Yield, report, 1953-54, 31:377
Color, editorial on, 31:(3)4
letter to the editor by Chamberlin, 31:311
letter to the editor by Stillman, 31:311
report, 1953-54, 31:347
Crude Vegetable Oils, report, 1953-54, 31:346

Education, report, 1953-54, 31:(8)33
Epoxy Group Determination, formed, 31:(10)19

Fat Analysis, composition of, 31:(8)26

Glycerine, report, 1953-54, 31:347
Glycerine Analysis, report, Sept. 1953, 31:74
Governing Board, meeting, fall 1954, 31:(11)27
report, spring 1954, 31:(5)25

Journal Advertising, report, 1953-54, 31:(8)18

Literature Review, report, Part I., 31:177
Part II., 31:236

Membership, report, 1953-54, 31:(6)29

Oilseed Meal, report, 1953-54, 31:345
Oilseeds, report, 1953-54, 31:346

Referee, list of referees, 1954-55, 31:(7)26
Referee Board, report, 1953-54, 31:195
Richardson, A. S., retires from, 31:(5)29

Seed and Meal Analysis, report, 1953-54, 31:370
Smalley, check samples announced, 31:(8)21
report, 1953-54, 31:345

Tallow and Grease, report, 1953-54, 31:347
Treasurer's Report, 1953, 31:(7)20

News

A

Africa, tung oil in, 31:(4)23
Alamo, story of, 31:(2)19
American Meat Institute, relation to the fat and oil industry, 31(3)28
Argue, William, biography of, 31:(2)21
Audit Bureau of Circulation, description of, 31:(10)20
Ault, W. C. Book review—Manual for Plastic Welding, Vol. II, Polyethylene by Haim and Neumann, 31:(12)24
Editorial—Sixth Short Course to Cover Inedible Fats, 31:(7)4
The role of chemical derivatives in seeking new markets for fats by, 31:(3)31
Avera, Lee. Editorial—Progress in the West, 31:(6)4
visits San Antonio convention, 31:(5)26
Avocado pear oil in South Africa, 31:(1)22

B

Baldwin, A. R., biography, 31:(10)17
Book review—Dictionary of Organic Compounds by Heilbron and Bunbury, 31:(10)28
—Encyclopedia of Chemical Technology, Vol. XI. by Kirk and Othmer, 31:(3)37
—Historical Metrology by Berriman, 31:(5)36
—Living Crafts by Hughes, 31:(12)24
—1952 ASTM Standards, Part 4, 31:(2)25
Editorial—The Journal and Its Readers, 31:(1)4
receives award for work on cumulative index, 31:(5)28
Barrow, E. R., becomes emeritus member, 31:(11)27
biography of, 31:(3)27
Bates, R. W., biography of, 31:(2)21
Black, H. C., biography of, 31:(2)21
Bleaching earth, new type in use as official, 31:(10)19
Book review, *Biochemistry and Physiology of Nutrition, Vol. I.* by Bourne and Kidder, 31:(5)36
Vol. II. by Bourne and Kidder, 31:(4)30
Chambers' Shorter Six-Figure Mathematical Tables by Comrie, 31:(10)28
Cocoa, Cultivation, Processing, and Analysis by Chatt, 31:(1)28
Detergency Evaluation and Testing by Harris, 31:(4)30
Dictionary of Organic Compounds by Heilbron and Bunbury, 31:(10)28
Elementary Introduction to Molecular Spectra by Bak, 31:(8)30
Encyclopedia of Chemical Technology, Vol. X. by Kirk and Othmer, 31:(3)37; *Vol. XI.* 31:(3)37
FATIPEC Congress Noordwijk 1953—The Physical Examination of Paints with Respect to Their Performance, 31:(5)36
French-English Dictionary for Chemists by Patterson, 31:(6)34
Handbook of Cosmetic Materials by Lester, 31:(8)31
Historical Metrology by Berriman, 31:(5)36
History of American Industrial Science by Hall, 31:(9)30
Infrared Spectra of Complex Molecules by Bellamy, 31:(11)28
Inorganic Quantitative Analysis by Griffin, 31:(9)31
Laboratory Instruments, Their Design and Application by Elliott and Dixon, 31:(8)32
Leaders in American Science by Cook, 31:(8)30
Lehrbuch der Organischen Chemie by Karrer, 31:(12)24
Living Crafts by Hughes, 31:(12)24
Low Temperature Physics by Squire, 31:(3)37
Manual for Plastic Welding, Vol. II., Polyethylene by Haim and Neumann, 31:(12)24
Methods of Biochemical Analysis by Glick, 31:(9)31
Microbiology of Meats by Jensen, 31:(9)32
Modern Chemical Processes, Vol. III. by the editors of Ind. and Eng. Chem., 31:(12)28
1952 Book of A.S.T.M. Standards, Part 4, 31:(2)25
1953 Supplement of A.S.T.M. Standards, Part 4, 31:(10)28
Organic Analysis, Vol. I. by Mitchell, Kolthoff, Proskauer and Weissberger, 31:(2)25
Organic Chemistry by Snyder and Fuson, 31:(8)31
Organic Coating Technology, Vol. I. by Payne, 31:(9)30
Organic Peroxides, Their Chemistry, Decomposition and Role in Polymerization by Tobolsky and Mesrobian, 31:(6)34
Organic Synthesis, Vol. 33 by Price, 31:(5)36
Paper Chromatography by Cramer, 31:(12)30
Physikalische und Technologische Prufverfahren für Lacke und Ihre Rohstoffe, Vol. I. by Wilburn, 31:(4)30
Physiology and Biochemistry of the Skin by Rothman, 31:(12)29
Progress in the Chemistry of Fats and Other Lipids, Vol. II. by Holman, Lundberg, and Malkin, 31:(12)26
Seifen Industrie Kalender 1954 by Heller, 31:(5)36
Soap Manufacture by Davidsohn and Davidsohn, 31:(1)28
Standard Analytical Methods for Examination of Oils, Fats, Waxes, and Soaps, by German Fat Commission, 31:(7)25
Statistical Analysis in Chemistry and the Chemical Industry by Bennett and Franklin, 31:(12)25
Sulphur Data Book by Fuller, 31:(8)30
Synthetische Wasch-und Reinigungsmittel by Stüpel, 31:(12)29
The Art of Full Living by Lair, 31:(12)24
The Physical Chemistry of the Silicates by Eitel, 31:(9)30
The Structures and Reactions of the Aromatic Compounds by Badger, 31:(9)31
The Technology of Solvents and Plasticizers by Doolittle, 31:(12)25
Vapor Pressure of Organic Compounds by Jordan, 31(9)31
Wachs-Enzyklopadie, Vol. I. by Ivanovsky, 31:(12)28
Bosch, W. Book review—Organic Coating Technology, Vol. I. by Payne, 31:(9)30

C

Candidates for election 1954, 31:(2)21
Cannon, J. A., symposium award winner, 31:(12)34
Central Scientific to handle supplies direct, 31:(7)20
Commentary, North Central Oil Chemists' Society, 31:(8)4
President's Address, 31:(5)4
Progress in the West, 31:(6)4
Relation of Fat and Oil Chemists to Food Technology, 31:(11)4
San Antonio Promises You a Good Time, 31:(4)4
Sixth Short Course to Cover Inedible Fats, 31:(7)4
The Color Committee, 31:(3)4
The Fat and Oil Industry of Mexico, 31:(12)4
The Journal and Its Readers, 31:(1)4
The Paul Bunyan Meeting, 31:(9)4
Your Society—and Its Growth, 31:(10)4
Your Vote—and Its Importance, 31:(2)4

Congo, palm oil in, 31:(4)23
Conway, L. F., A brief history of production methods used in the margarine industry by, 31:(6)30
Cottonseed oil, processing and economics of, 31:(8)34
Cowan, J. C. Book review — Encyclopedia of Chemical Technology, Vol. X. by Kirk and Othmer, 31:(3)37

D

Davis, H. M. Book review—Leaders in American Science by Cook, 31:(8)30
Deuel, H. J. Book review—Biochemistry and Physiology of Nutrition, Vol. I. by Bourne and Kidder, 31:(5)36

E

Eagle, E. E. Book review—Biochemistry and Physiology of Nutrition, Vol. II. by Bourne and Kidder, 31:(4)30
Economic aspects of oil and fat industry, 31:(1)18
Economic status of the oil and fat industry, 31:(7)27
Epstein, M. B. Book review—The Physical Chemistry of the Silicates by Eitel, 31:(9)30

F

Fat and oil industry, economic aspects of, 31:(1)18
Fats, chemical derivatives of, 31:(3)31
Fibers, use of fats in, 31:(3)31
Foster, R. J. Book review—Vapor Pressure of Organic Compounds by Jordan, 31:(9)31

G

Ganucheau, J. J., biography of, 31:(2)21
Graci, A. V. Jr., technical report of San Antonio convention by, 31:(6)26

H

Harris, J. C. Book review—Synthetische-Wasch- und Reinigungsmittel by Stülpel, 31(12)29
Henry, D. L., biography of, 31:(2)21
Hilditch, T. P. Book review—Progress in the Chemistry of Fats and Other Lipids, Vol. II. by Holman, Lundberg, and Malkin, 31:(12)26
Holman, R. T. Book review—Paper Chromatography by Cramer, 31:(12)30
Hopper, T. H., biography of, 31:(2)21
Book review—Standard Analytical Methods for the Examination of Oils, Fats, Waxes and Soaps, by the German Fat Commission, 31:(7)25
Sulphur Data Book by Fuller, 31(8)30
Houghtlin, R. G., N.S.P.A. and the soybean industry by, 31:(2)23
Hughes, J. P., Processing developments and recent economies of cottonseed oil by, 31:(8)34
Hussey, A. S. Book review—Organic Analysis, Vol. I. by Mitchell et al., 31:(2)25

I

India, Central Laboratories in, 31:(5)36

J

James, E. M., biography of, 31:(9)20
Editorial—Your Vote—and Its Importance, 31(2)4
Journal subscription rates to be increased, 31:(11)27

K

Kapecki, A. F., biography of, 31:(2)21
Khym, F. P. Editorial—The Fat and Oil Industry in Mexico, 31:(12)4
Kirschenbauer, H. G. Book review—Seifen Industrie Kalender 1954 by Heller, 31:(5)36
Konen, J. C., biography of, 31:(2)21
Editorial—The Paul Bunyan Meeting, 31:(9)4
Kummerow, F. A. Book review—Organic Synthesis, Vol. 33 by Price, 31:(5)36
Structures and Reaction of the Aromatic Compounds by Badger, 31:(9)31
Technical report of Minneapolis convention by, 31:(11)18

L

Lancaster, E. B. Book review — Chambers' Shorter Six-Figure Mathematical Tables by Comrie, 31:(10)28
Lerman, F., Trends and developments in solvent extraction by, 31:(4)27
Lewis, G. M., Activities of the American meat institute as related to the fats and oils industry by, 31:(3)28
Los Angeles Oil Chemists', first meeting, 31:(12)20
Lubricants, use of fats in, 31:(3)31

M

Marceau, E. T., becomes emeritus member, 31:(11)27
Margarine, physical requirements of fat for, 31:(5)34
Margarine industry, history of production methods, 31:(6)30
Markley, K. S., goes to Brazil, 31:(5)37
report of travels by, 31:(7)32
Mattil, K. F. Editorial — North Central Oil Chemists' Society, 31:(8)4
Meetings of A.O.C.S.
1954, spring, San Antonio, committee named, 31:(1)14
editorial about, 31:(4)4
general report, 31(5)26
golf winners, 31:(5)29
plans, 31:(2)18
technical report, 31:(6)26
tentative program, 31:(1)14; 31:(3)20
1954, fall, Minneapolis, Cannon, J. A., is symposium award winner, 31:(12)34
committee chairmen, 31:(4)17
editorial on, 31:(9)4
exhibitors, 31:(10)18
extensive plans, 31:(7)22
field trips announced, 31:(6)25
general, 31:(5)22
general report, 31:(11)22
group pictures, 31:(12)20
Hormel Institute invites, 31:(8)22
Meyer, R. J., wins best speaker award, 31:(12)34
program, 31:(9)21
program committee, 31:(3)38
technical report, 31:(11)18
vacation ideas for, 31:(8)23
Metcalfe, L. D. Book review—Inorganic Quantitative Analysis by Griffin, 31:(9)31
Mexico, fat and oil industry in, 31:(12)4
Meyer, R. J., wins best speaker award, 31:(12)34
Milner, R. T. Book review—Laboratory Instruments by Elliott and Dixon, 31:(8)32
Editorial—Relation of Fat and Oil Chemists to Food Technology, 31:(11)4
Miner, C. S. Jr. Book review—History of American Industrial Science by Hall, 31:(9)30
Moore, C. G. Book review—FATIPEC Congress Noordwijk 1953, 31:(5)36
—1954 Supplement of ASTM Standards, Part 4, 31:(10)28
Morris, C. E., biography of, 31:(2)21
Some economic aspects of the fat and oil industry by, 31:(1)18

N

National Soybean Processors' Association and the soybean industry, 31:(2)23
New officers, 1954-55, 31:(4)21
North Central Oil Chemists' Society, editorial on, 31:(8)4
first officers, 31:(5)24
organization committee, 31:(5)24
organizes, 31:(1)21
meeting, Feb. 4, 1954, 31:(3)30
May 25, 1954, 31:(7)20
Dec. 2, 1954, 31:(12)20
Northeast Section, meeting, Dec. 1, 1953, 31:(1)30
Feb. 2, 1954, 31:(3)26
Apr. 6, 1954, 31:(5)40
Dec. 7, 1954, 31:(12)20
Northern California Section, becomes section, 31:(4)20
editorial about, 31:(6)4
meeting, Nov. 20, 1953, 31:(1)21
June 4, 1954, 31:(7)30
Nov. 5, 1954, 31:(12)21

O

Obituaries, Caldwell, T. B., 31:(8)33
Fash, R. H., 31:(10)19
McCormack, R. H., 31:(12)36
Stevens, H. H., 31:(4)21
Thoede, J. J., 31:(3)27
O'Connor, R. T. Book review—The Infrared Spectra of Complex Molecules by Bellamy, 31:(11)28
Technical report of San Antonio convention by 31:(6)26
Oil and fat industry, economic status of, 31:(7)27

P

Peterson, W. A., biography of, 31:(2)21
Editorial—Your Society and Its Growth, 31:(10)4
Piskur, M. M. Book review—French-English Dictionary for Chemists, 31:(6)34
—Microbiology of Meats by Jensen, 31:(9)32
Plastics, use of fats in, 31:(3)31
Poling, C. E. Book review—Biochemistry and Physiology of Nutrition, Vol. II. by Bourne and Kidder, 31:(4)30
Pons, W. A. Jr., technical report of San Antonio convention by, 31:(6)26
President's address 1954, by Procter Thomson, 31:(5)4

Q

Quackenbush, F. W. Book review—Methods of Biochemical Analysis by Glick, 31:(9)31

R

Resins, use of fats in, 31:(3)31
Revisions for 1954, 31:(10)17
Rice, E. E. Book review—Biochemistry and Physiology of Nutrition, Vol. II. by Bourne and Kidder, 31:(4)30
Richardson, A. S., retires from referee board, 31:(5)29
Rini, S. J., biography of, 31:(2)21
Robinson, H. E. Book review—Biochemistry and Physiology of Nutrition, Vol. II. by Bourne and Kidder, 31:(4)30
Rubber, use of fats in, 31:(3)31

S

San Antonio, description of, 31:(1)14
Senti, F. R. Book review—Low Temperature Physics by Squire, 31:(3)37
Short course, 1954, announced for Lehigh University, 31:(1)29
editorial on, 31:(7)4
final program, 31:(6)21
general, 31:(5)21; 31:(9)29
lectures, 31:485
more speakers, 31:(4)18
registration, 31:(8)32
speakers, 31:(7)18; 31:(10)26
speakers announced, 31:(3)26
tentative program, 31:(2)28
Short course, 1955, approved, 31:(11)27
Silvis, S. J. Book review—Modern Chemical Processes, by the editors of Ind. and Eng. Chem., 31:(12)28
Smullin, C. F. Book review—Elementary Introduction to Molecular Spectra by Bak, 31:(8)30
Snell, F. D. Book review—Detergency Evaluation and Testing by Harris, 31:(4)30
Handbook of Cosmetic Materials by Lester, 31:(8)31
—Soap Manufacture by Davidsohn and and Davidsohn, 31:(1)28
Snyder, F. H. Book review—Physiology and Biochemistry of the Skin by Rothman, 31:(12)29
Solvent extraction, trends in, 31:(4)27
South Africa, avocado pear oil in, 31:(1)22
marine oils in, 31:(5)36
solvent extraction in, 31:(3)35
Stillman, R. C. Editorial—The Color Committee, 31:(3)4
Summerbell, R. K. Book review — Organic Chemistry by Fuson and Snyder, 31:(8)31
Surface-active agents, use of fats in, 31:(3)31
Sward, G. G. Book review—Physikalische und Technilogische Profverfahren für Lacke und Ihre Rohstoffe, Vol. I. by Wilborn, 31:(4)30
Swearingen, J. S. Editorial—San Antonio Convention, 31(4)4
Swearingen, Marcella. Editorial—San Antonio Convention, 31:(4)4
Swern, D. L. Book review—Organic Peroxides by Tobolsky and Mesrobian, 31:(6)34
—The Technology of Solvents and Plasticizers by Doolittle, 31:(12)25
Editorial—Sixth Short Course to Cover Inedible Fats, 31:(7)4

T

Taylor, E. C. Jr. Book review—Lerbuch der Organischen Chemie by Karrer, 31:(12)24
Thomson, Procter. Book review — Statistical Analysis in Chemistry and the Chemical Industry by Bennett and Franklin, 31:(12)25
Editorial—President's Address, 31:(5)4

V

Vollertsen, J. J. Book review—The Art of Full Living by Lair, 31:(12)24

W

Walsh, R. M., Economic status of the oil and fat industry by, 31:(7)27
Welch, R. C. Book review — Cocoa, Cultivation, Processing and Analysis by Chatt, 31:(1)28
Whyte, D. E. Book review—Wachs-Enzyklopadie, Vol. I. by Ivanovosky, 31:(12)28
Williams, W., Marine oils in South Africa by, 31:(5)36
Solvent extraction in South Africa by, 31:(3)35
Tung and palm oils in Africa by, 31:(4)23

Z

Zaheer, S. H., describes Central Laboratories in Hyderabad, India, 31:(5)36